



BREAKFAST MENU

FARM TO TOAST

Avocado Toast

Sunflower poppy-seed bread, avocado, chives, lemon zest, Imperfect Produce olive oil & Maldon sea salt flakes \$8.95
(Add eggs \$3.50)

Lox Toast

Sunflower poppy-seed bread, kosher lox, herb whipped cream cheese, avocado, pickled red onion & lemon wedge \$12.95 (Add eggs \$3.50)

PANCAKES

Buttermilk (V)

Three original buttermilk pancakes \$10.50

Strawberry Banana (V)

Three original buttermilk pancakes served with fresh organic strawberries & bananas \$13.75

Blueberry (V)

Three pancakes made with farm fresh blueberries mixed with organic pancake batter, topped with house made blueberry compote \$12.35

Dark Chocolate Chip (V)

Three pancakes made with dark chocolate chip mixed with organic pancake batter \$11.95

ORGANIC EGG SCRAMBLES & OMELETTES

Choice of scramble or omelette and either organic baby field greens or café potatoes

Applewood

Applewood- smoked bacon, Tillamook cheddar cheese & sautéed mushrooms \$14.25

Mykonos (V)

Organic spinach & feta cheese topped with sliced avocado \$15.25

Farmers Market Vegetable (V)

Local farmers market vegetables, mozzarella cheese & organic basil \$14.20

PANINI

Choice of organic baby field greens or café potatoes

Vegetariana (V)

Organic scrambled egg whites, Tillamook cheddar cheese, Roma tomato & avocado served with a side of housemade pico de gallo \$13.75

Farmhouse

Organic scrambled eggs, Applewood-smoked bacon, sautéed mushrooms & Tillamook cheddar cheese \$13.95

CHEF'S PICKS

Breakfast Burrito

Chicken chorizo, scrambled organic eggs, potatoes, peppers, onions, avocado & Tillamook cheddar in a tortilla served with organic baby field greens or café potatoes \$14.65

Egg Bowl

Brown rice, organic red quinoa, grilled chicken and scrambled organic egg whites cooked in our housemade roasted tomato salsa \$14.95

BREAKFAST FAVORITES

Open-Face Omelette (V)

Organic eggs whites, organic heirloom tomato, organic basil, cucumber, feta cheese & organic arugula \$15.35

Vegetable Frittata (V)

Pancake-style organic egg whites, zucchini, yellow squash, carrot, Roma tomato, mushrooms, red onion, & Tillamook cheddar cheese \$15.10

Two Organic Eggs Any Style

Serve with your choice of Applewood-smoked bacon, chicken apple sausage, or turkey bacon with a slice of baguette \$11.50

Eggs Benedict

Two organic poached eggs & turkey bacon on an English muffin with house made hollandaise \$15.50

Vegetarian Benedict (V)

Two organic poached eggs, sautéed mushrooms & organic spinach on an English muffin with house made hollandaise \$14.95



DINNER MENU

SALADS

Kale Salad

Tossed romaine lettuce, kale, golden raisins, toasted almonds, organic red quinoa, parmesan & shallots with lemon vinaigrette (V) \$15.65
Chef Recommends: Chicken Breast \$4.95

Chopped Salad

Chopped turkey breast, romaine, crisp iceberg, garbanzo beans, cucumbers, Roma tomatoes & mozzarella cheese with red wine vinaigrette \$15.35

Organic Field Greens Salad

Organic baby field greens, Roma tomatoes, Julienne carrots, cucumbers & hearts of palm with balsamic vinaigrette (V) \$10.95
Chef Recommends: Chicken Breast \$4.95
or Steak \$6.95

Cobb Salad

Chopped grilled chicken breast, romaine/iceberg mix, sliced avocado, Applewood-smoked bacon, organic hard-boiled egg, Roma tomato, cucumber, blue cheese & mozzarella with yogurt lemon herb dressing \$17.50

Chinese Chicken Salad

Sliced grilled chicken breast, romaine/iceberg mix, toasted cashews, sesame seeds, cilantro, mandarin orange & wonton crisps with pomegranate dressing \$16.95

PANINI

Choice of Miso Cole Slaw or Organic Greens

Grilled Chicken

Grilled chicken breast, sun-dried tomatoes, avocados, garlic basil mayo & provolone cheese \$14.65

Steak Panini

Prime sirloin steak, bbq onions, Roma tomatoes, mayo, avocados & provolone cheese \$16.75

Artichoke Chicken Panini

Grilled chicken, organic spinach, artichoke hearts, provolone cheese & dijon mayo \$14.65

Turkey Melt

Roasted Turkey breast, Havarti cheese, mayo, organic arugula & Roma Tomatoes \$13.25

Grilled Vegetable

Local seasonal chopped vegetables, sun-dried tomatoes, red onions, basil pesto & goat cheese (V) \$12.95

HOT DISHES

Baked Macaroni & Cheese

Macaroni pasta with sharp cheddar, Monterey jack, parmesan & Danish blue cheese topped with a panko crust (V) \$13.95

Turkey Bolognese

Spaghetti pasta, house made rustic turkey Bolognese sauce & fresh basil with a side of parmesan \$15.50

Brown Rice Bowl

Local seasonal chopped vegetables, kale, brown rice, grilled chicken breast, white wine & lemon \$15.95

Penne Arrabbiata

Penne pasta tossed with a spicy house made tomato sauce, fresh garlic, fresh basil & a touch of cream with a side of Parmesan (V) \$13.25
Chef Recommends: Chicken Breast \$4.95

Penne al Forno

Penne pasta, chicken, pancetta (Italian bacon), spinach, Roma tomato, roasted pepper, sautéed mushrooms, parmesan, fresh basil & roasted garlic with a side of parmesan \$14.65

ORGANIC SOUP

Coconut Red Lentil or Mulligatawny Soup \$7.50